

Saladmaster Stack Cooking



Have You Ever Needed Just One More Burner? Next Time Try Stack Cooking.

Stack cooking in Saladmaster® can provide that extra burner you need, thus allowing you to prepare two or more dishes while utilizing just one burner. The Saladmaster® System is specifically designed to provide even heat distribution and the vacuum seal required for stack cooking.

First, start cooking over medium heat. When the Vapo-Valve™ clicks, simply turn off the burner and immediately stack the pan on top of a pan that is already cooking over another burner. Thanks to the built-in core layer that evenly conducts heat across the bottom, up the sides, and through the cover, each piece of cookware becomes a little oven of its own, with the top piece of cookware becoming nearly as hot as the bottom piece.

Rating:

